





Serves **6** People

Kvarøy Arctic Candied Salmon

Candied salmon is a sweet snack made from slow roasted strips of salmon that are brushed with maple syrup and brown sugar. It is the perfect recipe for kids just learning to love fish!

Ingredients

- 1/2 cup sugar in the raw
- 1/2 cup kosher salt
- 1 pound Kvarøy Arctic salmon belly, tail or fillet (with skin), cut into flat long strips, 1/2" thick
- 1 cup pure maple syrup
- 2 tablespoons smoked paprika
- 1 tablespoon soy sauce
- 1 tablespoon malt vinegar

Directions

1. Whisk the granulated sugar and salt together in a bowl. Spread one-third of the mixture in an 8-by-8-inch dish. Rub the salmon strip with another one-third of the mixture. Place the salmon strips in one layer on top on the mixture in the dish. Completely cover the strips with the remaining sugar-salt mixture. Cover and refrigerate for 1 hour.
2. Remove the salmon strips from the curing mixture and lightly rinse in cold water. Pat salmon dry with a paper towel. Arrange the salmon strips, spaced apart, on a rack set on a foil-lined baking sheet in the refrigerator for 12 hours (or overnight) to dry.
3. Remove the baking sheet from the refrigerator, and let the salmon air-dry at room temperature for 30 minutes. Preheat the oven to 170° F.
4. Whisk together the maple syrup, smoked paprika, soy sauce and malt vinegar in a bowl. Baste the salmon strips with the glaze and place in the oven to slow cook.
5. Continue to baste the salmon strips every hour. Cook the salmon in the oven until the outside of the salmon is tacky to touch from the glaze but firm to touch, a total of 4-5 hours. It shouldn't be completely dry like jerky. Baste one additional time when out of the oven.
6. Eat at room temperature (try on sandwich rolls, or paired with your favorite veggie!).
7. Store in an airtight container in the refrigerator for up to one week.